

UTAH ATE SKILL CERTIFICATION PERFORMANCE EVALUATION FOOD AND NUTRITION II — TEST # 343

The performance evaluation **is a required component of the skill certification process**. Each student must be evaluated on the required performance objectives. Performance objectives may be completed and evaluated anytime during the course.

- Students should be aware of their progress throughout the course, so that they can concentrate on the competencies that need improvement.
- Students should be encouraged to repeat the objectives until they have performed at a minimum of **80% (moderately to highly skilled level)**.
- When a performance objective has been achieved at a minimum of 80% (moderately to highly skilled level), **X (X = YES)** is recorded on the performance summary evaluation form. If a student **does not** achieve 80% (moderately to highly skilled level), then the space on the summary sheet for that objective is left **BLANK**.
- All performance objectives **MUST** be completed and evaluated prior to the written test.
- The teacher will bubble in **A** on the answer sheet for item **#81** for students who have achieved **Xs** on **ALL performance objectives**.
- The teacher will bubble in **B** on the answer sheet for item **#81** for students who have **ONE or more BLANKS** on the performance objectives.
- The signed summary evaluation sheet(s) **MUST** be kept in the teacher's file for two years.
- A copy is also kept on file with the school's ATE skills certification testing coordinator for two years.

Students who achieve 80% (moderately to highly skilled) on **ALL** performance objectives and 80% on the written test will be issued an ATE skill certificate.

OBJECTIVES

THE REQUIRED PERFORMANCE OBJECTIVES ARE:

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| 20.0118-0 <u>103</u> | 1. Consistently demonstrates proper measuring and basic food preparation techniques. |
| 20.0118-0 <u>105</u>
20.0118-0 <u>107</u> | 2. Consistently demonstrates proper kitchen safety procedures and sanitation techniques. |
| 20.0118-0 <u>203</u> | 3. Plan meals for at least one day following the food guide pyramid. |
| 20.0118-0 <u>403</u> | 4. Plan, prepare and evaluate an aesthetically pleasing meal. |
| 20.0118-0 <u>701</u>
20.0118-0 <u>702</u>
20.0118-0 <u>703</u> | 5. Actively participate in the preparation of salads, soups, or casseroles. |
| 20.0118-0 <u>704</u> | 6. Actively participate in the preparation of yeast breads. |
| 20.0118-0 <u>705</u> | 7. Actively participate in the preparation of meat and/or poultry products. |
| 20.0118-0 <u>706</u> | 8. Actively participate in the preparation of pastries. |